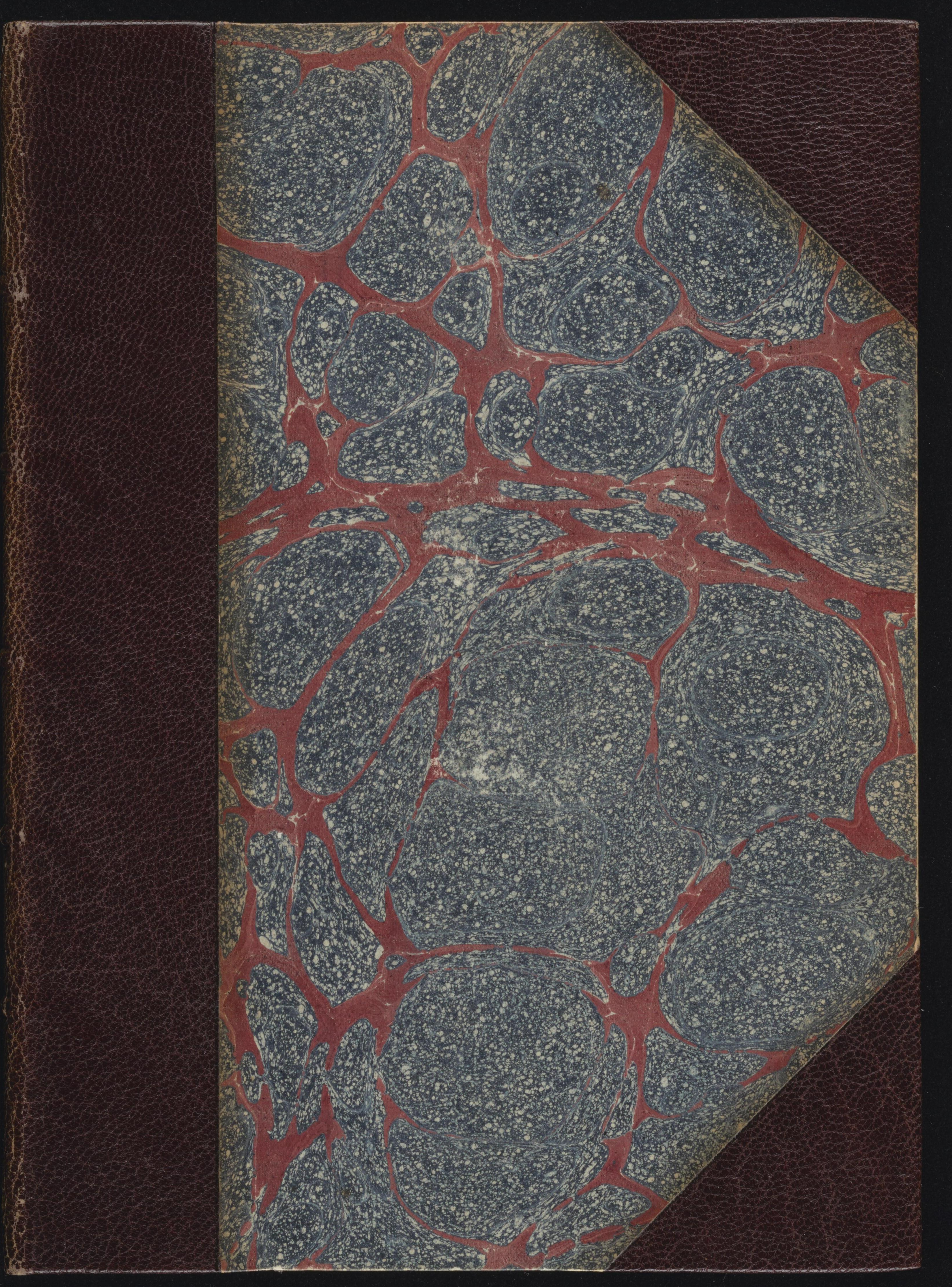


BOUND BY STOAKLEY. LATE HAWE.

7^{34} 9^{8}

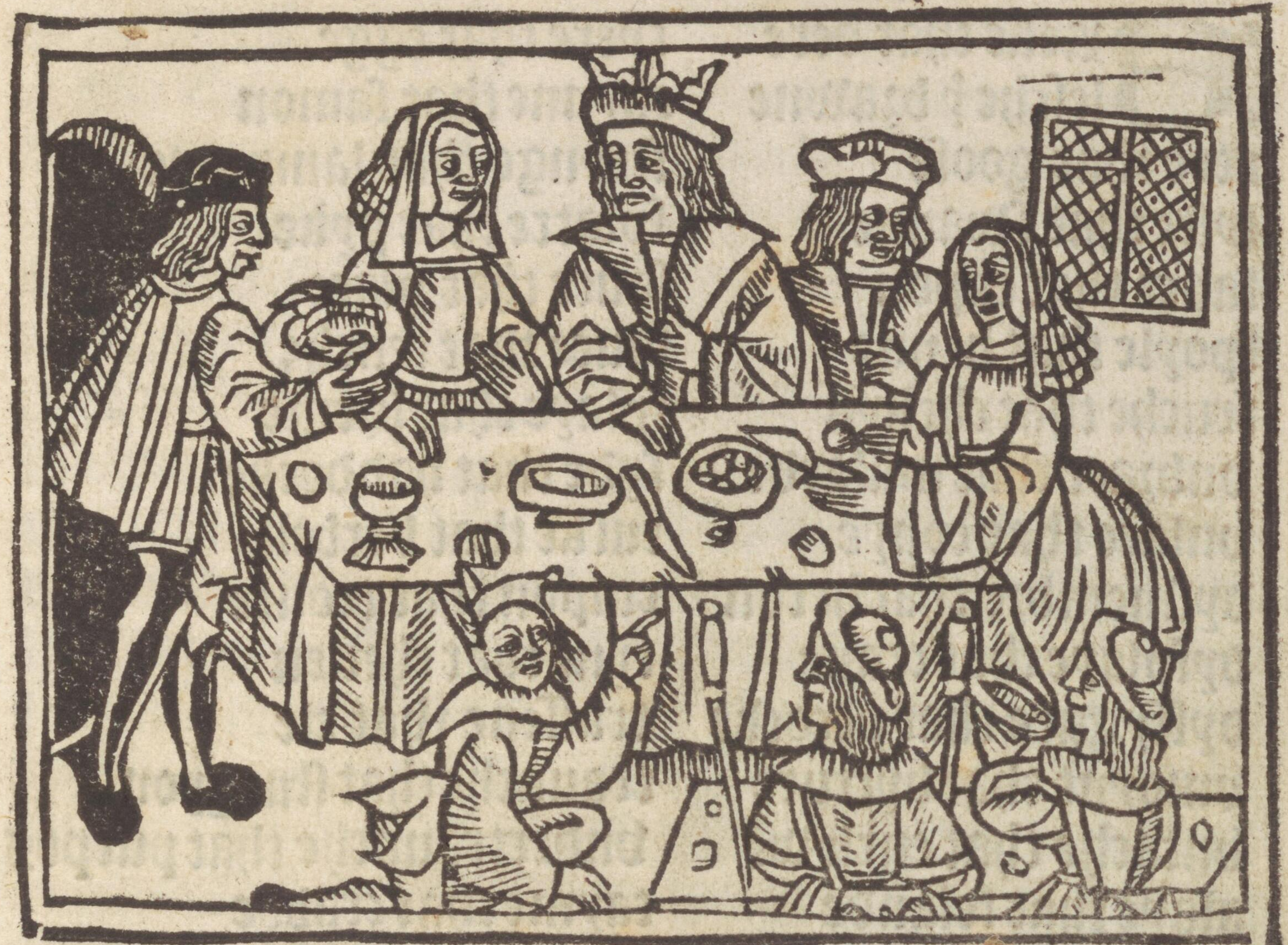
University Library
Cambridge
Sel. 5. 19

Formerly
AB. 4. 58^{20}

AB. 4. 58^{20}

156

¶Here begynneth the boke of keruynge.



¶Here begynneth the boke of keruynge and ſewynge / and all the feeſtes in the yere for the ſeruyce of a prynce or ony other eſtate as ye ſhall fynde eche offyce the ſeruyce accordynge in this boke folowynge

¶Termes of a keruer.

Breke that dere
leſche ẏ brawne
rere that gooſe
lyſte that ſwanne
ſauce that capon
ſpoyle that henne
fruche that chekyn
vnbrace that malarde
vnlace that conye
dyſmembre that heron
dyſplaye that crane
dyſfygure that pecocke
vnioynt that bytture
vntache that curlewe
alaye that feſande
wynge that partryche
wynge that quayle
mynce that plouer
thye that pygyon
border that paſty
thye that woodcocke
thye all maner ſmall byrdes
tymbre that fyre
tyere that egge
chynne that ſamon
ſtrynge that lampraye
ſplatte that pyke
ſauce that place
ſauce that tenche
ſplaye that breme
ſyde that haddocke
tuſke that berbell
culpon that troute
fyne that cheuen
traſſene that ele
traunche that ſturgyon
vndertraunche that purpos
tayme that crabbe
barbe that lopſter

¶Here endeth the goodly termes.

¶Here begynneth Butteler and Panter.

Thou ſhalte be butteler and panter all the fyrſt yere / and ye muſte haue thre pantry knyues / one knyfe to ſquare trenchoure loues / an other to be a

20-14

chyppere / the thyrde ſhall be ſharpe to make ſmothe trenchours / than chyppe your ſoueraynes bꝛede hote and all other bꝛede let it be a daye olde / houſholde bꝛede thꝛe dayes olde / trenchour bꝛede foure dayes olde / than loke your ſalte be whyte and dꝛye / the planer made of Juoꝛy two inches bꝛode and thꝛe inches longe / ⁊ loke that your ſalte ſeller lydde touche not the ſalte / than loke your table clothes towelles and napkyns be fayre folden in a cheſte oꝛ hanged vpon a perche / than loke your table knyues be fayre pullyſſhed ⁊ your ſpones clene / than loke ye haue two tarryours a moꝛe and a leſſe and wyne canelles of boxe made accoꝛdynge a ſharpe gymlot ⁊ faucettes. And whan ye ſette a pype on bꝛoche do thus / ſet it foure fynger bꝛede aboue the nether chyme vpwardes aſlaunte / and than ſhall the lyes neuer aryſe. Alſo loke ye haue in all ſeaſons butter cheſe apples peres nottes plommes grapes dates fygges and rayſyns compoſt grene gynger and charde quynce. Serue faſtynge butter plommes dameſons cheryes and grapes. After mete peres nottes ſtrawberyes hurtelberyes ⁊ harde cheſe. Alſo bꝛandrels oꝛ pepyns with caraway in comfetes. After ſouper roſte apples ⁊ peres with blaunche poudꝛe ⁊ harde cheſe / beware of cowe creme and of goot ſtrawberyes hurtelberyes Jouncat foꝛ theſe wyll make your ſouerayne ſeke but he ete harde cheſe / harde cheſe hath theſe operacyons / it wyll kepe the ſtomake open / butter is holſome fyrſt ⁊ laſt foꝛ it wyll do awaye all poyſons / mylke creme ⁊ Jouncat they wyll cloſe the mawe and ſo dooth a poſſet / therfoꝛe ete harde cheſe and dꝛynke romney modon / beware of grene ſallettes ⁊ rawe fruytes foꝛ they wyll make your ſouerayne ſeke / therfoꝛe ſet not moche by ſuche metes as wyll ſet your tethe on edge therfore ete an almonde ⁊ harde cheſe / but ete not moche cheſe without romney modon. Alſo yf dyuers drynkes of theyr fumoſytees haue dyſpleaſed your ſouerayne let hym ete a rawe apple and the fumoſytees wyl ceaſe meſure is a mery mene ⁊ it be well vſed/abſtynence is to be prayſed whan god therwith is pleaſed. Alſo take good hede of your wynes euery nyght with a candell bothe reed wyne ⁊ ſwete wyne ⁊ loke they reboyle not nor leke not:⁊ waſſhe the pype hedes euery nyght with colde water / ⁊ loke ye haue a chynchynge yron addes and lynen clothes yf nede be/⁊ yf they reboyle ye ſhall knowe by the hyſſynge / therfore kepe an empty pype with the lyes of coloured roſe ⁊ drawe the reboyled wyne to the lyes ⁊ it ſhal helpe it. Alſo yf your ſwete wyne pale drawe it in to a romney veſſell for leſynge.

¶Here foloweth the names of wynes.

¶Reed wyne/whyte wyne/claret wyne / oſey/capryke/campolet/renyſſhe wyne malueſy/baſtarde/tyerre romney / muſcadell / clarrey/raſpys/vernage/vernage wyne cut/pymente and Ipocras.

¶For to make Ipocras

¶Take gynger/peper/graynes/canell/ſynamon/ſuger and tornſole / than loke ye haue fyue or ſyxe bagges for your Ipocras to renne in ⁊ a perche that your renners may hange on/than muſt ye haue. vi. peautre baſyns to ſtande vnder your bagges/than loke youre ſpyce be redy / ⁊ your gynger well pared or it be beten to poudre / than loke your ſtalkes of ſynamon be well coloured ⁊ ſwete canell is not ſoo gentyll in operacyon ſynamon is hote and drye / graynes of paradico ben hote and moyſte / gynger / graynes / longe peper and ſuger ben hote and moyſt / ſynamon / canell ⁊ reed wyne ben hote and drye / tornſole is holſome / for reed wyne colourynge. Now knowe ye the proporcyons of your Ipocras / than bete your pouders eche by them ſelfe ⁊ put theym in bladders ⁊ hange your bagges ſure that no bagge touche other / but let eche baſyn touche other let the fyrſt baſyn be of a galon and eche of the other of a potell / than put in your baſyn a galon of reed wyne put therto your pouders and ſtyre them well / than put them in to the fyrſte bagge and let it renne / than put them in to the ſeconde bagge / than take a pece in your honde and aſſaye yf it be ſtronge of gynger / and alaye it with ſynamon / and it be ſtronge of ſynamon / alaye it with ſuger / and loke ye lette it renne thrughe ſyxe renners / ⁊ your Ipocras ſhall be the fyner / than put your Ipocras in to a cloſe veſſell and kepe the receyte / for it wyll ſerue for ſewes / than ſerue your ſouerayne with wafers and Ipocras. Alſo loke your compoſte be fayre and clene / and your ale fyue dayes olde or men drynke it / than kepe your hous of offyce clene ⁊ be curtoys of anſwere to eche perſone / and loke ye gyue no perſone noo powled drynke / for it wyll breke the ſcabbe. And whan ye laye the clothe wype the borde clene with a cloute / than laye a cloth a couche it is called / take your felowe that one ende ⁊ holde you that other ende / than drawe the cloth ſtrayght the bought on the vtter edge / take the vtter parte ⁊ hange it euen / than take the thyrde cloth and laye the bought on the inner edge/and laye eſtat with the vpper parte halfe a foot brode/than couer thy cupborde and thyne ewery with the towell of dyaper/than take thy towell aboute thy necke and laye that one ſyde of the towell vpon thy lefte arme/and there on laye your ſoueraynes napkyn/and laye on thyne arme ſeuen loues of brede with thre or foure trenchour loues with the ende of the towell in the lefte honde as the maner is/than take thy ſalte ſeller in thy lefte honde and take the ende of the towell in your ryght honde to bere in ſpones and knyues/than ſet your ſalte on the ryght ſyde where your ſouerayne ſhall ſytte and on the lefte ſyde the ſalte ſet your trenchours/than laye your knyues and ſet your brede one lofe by an other/your ſpones and your napkyns fayre folden beſyde your brede/than couer your brede and trenchoures ſpones and knyues/and at euery ende of the table ſet a ſalte ſeller with two trenchour loues/& yf ye wyll wrappe youre ſoueraynes brede ſtately ye muſte ſquare and proporcyon youre brede and ſe that no lofe be more than an other/and than ſhall ye make your wrapper manly/than take a towell of reynes of two yerdes and a halfe and take the towell by the endes double and laye it on the table/than take the ende of the bought a handfull in your honde and wrappe it harde and laye the ende ſoo wrapped bytwene two towelles vpon that ende ſo wrapped laye your brede botom to botom ſyxe or ſeuen loues/than ſet youre brede manerly in fourme/and whan your ſoueraynes table is thus arayed couer all other bordes wyth ſalte trenchoures & cuppes. Alſo ſe thyne ewery be arayed with baſyns & ewers & water hote and colde/and ſe ye haue napkyns cuppes & ſpones/& ſe your pottes for wyne and ale be made clene and to the ſurnape make ye curteſy with a clothe vnder a fayre double napꝛy/than take the towelles ende nexte you/⁊ the vtter ende of the cloth on the vtter ſyde of the table and holde theſe thꝛe endes atones and folde them atones that a plyte paſſe not a foote bꝛode/than laye it euen there it ſholde lye. And after mete waſſhe with that that is at the ryghte ende of the table/ye muſte guyde it out ⁊ the marſhall muſte conuey it/and loke on eche clothe the ryght ſyde be outwarde and dꝛawe it ſtreyght/than muſt ye reyſe the vpper parte of the towell and laye it without on gronynge/and at euery ende of the towell ye muſt conuey halfe a yerde that the ſewer may make eſtate reuerently and lette it be. And whan youre ſouerayne hath waſſhen dꝛawe the ſurnape euen/than bere the ſurnape to the myddes of the boꝛde ⁊ take it vp befoꝛe youre ſouerayne ⁊ bere it in to the ewery agayne. And whan your ſouerayne is ſet loke your towell be aboute your necke/than make your ſouerayne curteſy/than vncouer youre bꝛede ⁊ ſet it by the ſalte ⁊ laye your napkyn knyfe ⁊ ſpone afoꝛe hym/than knele on your knee tyll the purpayne paſſe eyght loues/⁊ loke ye ſet at the endes of the table foure loues at a meſſe/and ſe that euery perſone haue napkyn and ſpone/and wayte well to the ſewer how many dyſſhes be couered and ſoo many cuppes couer ye/than ſerue ye foꝛth the table manerly that euery man may ſpeke you curteſy.

¶Here endeth of the butteler and panter
yeman of the ſeller and ewery. And here
foloweth ſewynge of fleſſhe.

The ſewer muſte ſewe & from the borde conuey all maner of potages metes and ſauces/& euery daye comon with the coke and vnderſtonde & wyte how many dyſſhes ſhall be and ſpeke with the panter and offycers of the ſpycery for fruytes that ſhall be eten faſtynge. Than goo to the borde of ſewynge and ſe ye haue offycers redy to conuey and ſeruauntes for to bere your dyſſhes. Alſo yf marſhall ſquyers and ſeruauntes of armes be there than ſerue forth your ſouerayne withouten blame.

¶ Seruyce.

¶ Fyrſte ſette ye forth muſtarde and brawne potage befe motton ſtewed. Feſande/ſwanne/capon/pygge/venyſon bake/cuſtarde/leche and lombarde. Fruyter vaunte with a ſubtylte two potages blaunche manger and gelly. For ſtandarde venyſon roſte kydde fawne and cony/buſtarde ſtorke crane pecocke with his tayle heronſewe bytture woodcocke partryche plouer rabettes grete byrdes larkes/doucettes paynpuffe whyte leche ambre/gelly creme of almondes/curlewe brewe ſnytes quayle ſparowe martynet perche in gelly/pety peruys quynces bake/leche dewgarde fruyter fayge blandrelles or pepyns with carawaye in comfetes wafers and Ipocras they be agreable/Now this feeſt is done voyde ye the table.

¶ Here endeth the ſewynge of fleſſhe. And begynneth the keruynge of fleſſhe.

The keruer muſte knowe the keruynge and the fayre handlynge of a knyfe and how ye ſhall feche all maner of fowle/your knyfe muſt be fayre and your handes muſte be clene ⁊ paſſe not two fyngers ⁊ a thombe vpon your knyfe. In the myddes of your honde ſet the hafte ſure vnlaſſynge ⁊ mynſynge with two fyngers ⁊ a thombe keruynge of brede layenge ⁊ voydynge of crommes with two fyngers and a thombe/ loke ye haue the cure/ſet neuer on fyſſhe/fleſſhe/beeſt ne fowle more than two fyngers and a thombe/than take your lofe in your lefte honde ⁊ holde your knyfe ſurely enbrewe not the table clothe/but wype vpon youre napkyn/than take the trenchoure lofe in youre lefte honde and with the edge of your table knyfe take vp your trenchours as nye the poynt as ye may/than laye foure trenchoures to your ſouerayne one by an other/and laye theron other foure trenchoures or elles twayne than take a lofe in your lefte honde ⁊ pare the lofe roũde aboute/than cut the ouer cruſte to your ſouerayne and cut the nether cruſte ⁊ voyde the parynge ⁊ touche the lofe no more after it is ſo ſerued/than clenſe the table that the ſewer mays ſerue your ſouerayne. Alſo ye muſte knowe the fumoſytees of fyſſhe fleſſhe and foules ⁊ all maner of ſauces accordynge to theyr appetytes/theſe ben the fumoſytees/ſalte ſoure reſty fatte fryed ſenewes ſkynnes hony croupes yonge feders heedes pynyons bones all maner of legges of beeſtes ⁊ fowles the vtter ſyde for theſe ben fumoſytees laye them neuer to your ſouerayne.

¶ Seruyce.

¶ Take your knyfe in your honde and cut brawne in the dyſſhe as it lyeth ⁊ laye it on your ſoueraynes trenchour ⁊ ſe there be muſtarde. Venyſon with fourmenty is good for your ſouerayne touche not the venyſon with your honde but with your knyfe cut it.xii.draugh tes with the edge of your knyfe and cut it out in to the fourmenty/doo in the ſame wyſe with peſon ⁊ bacon/befe chyne and motton/pare the befe cut the motton/⁊ laye it to your ſouerayne/beware of fumoſytees/ſalte ſenewe fatte reſty ⁊ rawe. In ſyrupe feſande partryche ſtokdoue ⁊ chekyns/in the left honde take them by the pynyon ⁊ with the foꝛeparte of your knyfe lyfte vp your wynges / than mynce it in to the ſyrupe/beware of ſkynne rawe ⁊ ſenewe. Goos tele malarde ⁊ ſwanne reyſe the legges than the wynges/laye the body in the myddes oꝛ in an other plater/the wynges in the myddes ⁊ the legges after/lay the bꝛawne bytwene the legges/⁊ the wynges in the plater. Capon oꝛ henne of grece lyfte the legges than the wynges ⁊ caſte on wyne oꝛ ale than mynce the wynge ⁊ gyue your ſouerayne. Feſande partryche plouer ⁊ lapwinge reyſe the wynges ⁊ after the legges. Woodcocke bytture egryt ſnyte curlewe ⁊ heronſewe vnlace theym bꝛeke of the pynyons necke ⁊ becke/than reyſe the legges ⁊ let the fete be on ſtyll than the wynges. A crane reyſe the wynges fyrſt ⁊ beware of the trumpe in his bꝛeſt. Pecocke ſtoꝛke buſtarde ⁊ ſhouyllarde vnlace them as a crane ⁊ lette the fete be on ſtyl. Quayle ſparow larke mertynet pygyon ſwalowe ⁊ thꝛuſſhe the legges fyrſte than the wynges Fawne kydde and lambe laye the kydney to your ſouerayne than lyfte vp the ſholder ⁊ gyue your ſouerayne a rybbe. Venyſon roſte cut it in the dyſſhe ⁊ laye it to your ſouerayne. A cony lay him on the backe cut away the ventes bytwene the hynder legges bꝛeke the canell bone than reyſe the ſydes than laye yͤ cony in the wombe on eche ſyde the chyne the two ſydes departed from the chyne thā laye the bulke chyne ⁊ ſydes in the dyſſhe

Alſo ye muſt mynce foure leſſes to one moꝛcell of mete that your ſouerayne may take it in the ſauce. All bake metes that ben hote open them aboue the coffyn ⁊ all that ben colde open theym in the myd waye. Cuſtarde cheke them inche ſquare that your ſouerayne may ete therof. Doucettes pare away the ſydes ⁊ the bottome beware of fumoſytees. Fruyter vaunte fruyter ſaye be good better is fruyter pouche apple fruyters ben good hote: and all colde fruyters touche not. Tanſey is good hote woꝛtes oꝛ gruell of befe oꝛ of motton is good. Gelly moꝛtrus creme of almondes blaũche manger Juſſel and charlet cabage and nombles of a dere ben good / ⁊ all other potage and ſewes beware of.

¶ Here endeth the keruynge of fleſſhe. And beginneth ſauces foꝛ all maner of fowles.

Muſtarde is good wyth bꝛawne befe chyne bacon ⁊ motten. Vergyus is good to boyled chekyns and capon / ſwanne with chawdꝛons / rybbes of befe wyth garlyke muſtarde peper vergyus gynger / ſauce to lambe pygge ⁊ fawne muſtarde ⁊ ſuger to feſande partryche and conye / ſauce gamelyne to heron ſewe egryt plouer ⁊ crane / to bꝛewe curlewe ſalte ſuger ⁊ water of tame / to buſtarde ſhouyllarde ⁊ byttu re ſauce gamelyne / woodcocke lapwynge larke quayle mertynet venyſon and ſnyte with whyte ſalte / ſparowes ⁊ thꝛoſtelles with ſalte ⁊ ſynamon / thus with all metes ſauces ſhall haue the operacyons.

¶ Here endeth the ſauces of all maner of foules and metes.

¶ Here begynneth the feeſtes and ſeruyce from Eeſter vnto Whytſondaye

ON Eeſter daye ⁊ ſo forth to Pentecoſt after the ſeruynge of the table there ſhall be ſet brede trenchours and ſpones after the eſtymacyon of them that ſhall ſyt there and thus ye ſhall ſerue your ſouerayne laye trenchours before hym/yf he be a grete eſtate lay fyue trenchours/ ⁊ he be of a lower degre foure trenchours/ ⁊ of an other degre thre trenchours/than cut brede for your ſouerayne after ye knowe his condycyons wheder it be cutte in the myddes or pared or elles for to be cut in ſmall peces. Alſo ye muſt vnderſtonde how the mete ſhall be ſerued before your ſouerayne ⁊ namely on Eeſter daye after the gouernaunce ⁊ ſeruyce of the countre where ye were borne. Fyrſte on that daye ye ſhall ſerue a calfe ſoden and bleſſyd/and than ſoden egges with grene ſauce and ſet them before the mooſt pryncypall eſtate/and that lorde bycauſe of his hyghe eſtate ſhall departe them all aboute hym/than ſerue potage as wortes Jowtes or browes with befe motton or vele/ ⁊ capons that ben coloured with ſaffron and bake metes. And in the ſeconde courſe Juſſell with mamony and roſted endoured/ ⁊ pegyons with bake metes as tartes chewettes ⁊ flawnes ⁊ other after the dyſpoſycyon of the kokes. And at ſoupertyme dyuers ſauces of motton or vele in broche after the ordynaunce of the ſtewarde/and than chekyns with bacon vele roſt pegyons or lambe ⁊ kydde roſte with the heed ⁊ the portenaũce on lambe and pygges fete with vynegre ⁊ percely theron ⁊ a tanſey fryed ⁊ other bake metes/ye ſhall vnderſtande this maner of ſeruyce dureth to Pentecoſt ſaue fyſſhe dayes. Alſo take hede how ye ſhall araye theſe thynges before your ſouerayne/fyrſt ye ſhall ſe there be grene ſauces of ſorell or of vynes that is holde a ſauce for the fyrſt courſe/ and ye ſhall begyn to reyſe the capon.

¶Here endeth the feeſt of Eeſter tyll Pentecoſt. And here begynneth keruynge of all maner of fowles.

¶Sauce that capon.

¶Take vp a capon ⁊ lyfte vp the ryght legge and the ryght wynge ⁊ ſo araye hȳ forth ⁊ laye hȳ in the plater as he ſholde flee ⁊ ſerue your ſouerayne/⁊ knowe well that capons or chekyns ben arayed after one ſaue the chekyns ſhall be ſauced with grene ſauce or vergyus.

¶Lyfte that ſwanne.

¶Take and dyghte hym as a gooſe but let hym haue a largyour brawne ⁊ loke ye haue chawdron.

Alaye that feſande.

¶Take a feſande and reyſe his legges ⁊ his wynges as it were an henne ⁊ no ſauce but onely ſalte.

¶Wynge that partryche.

¶Take a partryche and reyſe his legges and his wynges as a henne/⁊ ye mynce hym ſauce hym with wyne poudre of gynger ⁊ ſalte/ than ſet it vpon a chaufyngdyſſhe of coles to warme and ſerue it.

¶Wynge that quayle.

¶Take a quayle and reyſe his legges and his wynges as an henne and no ſauce but ſalte.

¶Dyſplaye that crane.

¶Take a crane and vnfolde his legges and cut of his wynges by the Joyntes/than take vp his wynges and his legges ⁊ ſauce hym with pouders of gynger muſtarde vynegre and ſalte.

¶Dyſmembre that heron.

¶Take an heron and reyſe his legges and his wynges as a crane and ſauce hym with vynegre muſtarde poudre of gynger and ſalte.

¶Unioynte that bytture

¶Take a bytture ⁊ reyſe his legges ⁊ his wynges as an heron and no ſauce but ſalte onely.

¶Breke that egryt.

¶Take an egryt and reyſe his legges and his wynges as an heron and no ſauce but ſalte

¶Untache that curlewe.

¶Take a curlewe and reyſe his legges and his wynges as an henne and no ſauce but ſalte.

¶Untache that brewe.

¶Take a brewe and reyſe his legges and his wynges in the ſame maner and no ſauce but onely ſalte ⁊ ſerue your ſouerayne.

¶Unlace that cony.

¶Take a cony and laye hym on the backe ⁊ cut awaye the ventes/than reyſe the wynges and the ſydes and laye bulke chyne and the ſydes togyder ſauce vynegre and poudre of gynger.

¶Breke that ſarſell.

¶Take a ſarſell or a teele and reyſe his wynges and his legges and no ſauce but ſalte onely.

¶Mynce that plouer.

¶Take a plouer and reyſe his legges and his wynges as an henne and no ſauce but onely ſalte

¶A ſnyte.

¶Take a ſnyte and reyſe his wynges his legges and his ſholders as a plouer and no ſauce but ſalte.

¶Thye that woodcocke

¶ Take a woodcocke ⁊ reyſe his legges and his wynges as an henne this done dyght the bꝛayne. And here begynneth the feeſt from Pentecoſt vnto mydſomer.

IN the ſeconde courſe foꝛ the metes befoꝛe ſayd ye ſhall take foꝛ your ſauces wyne ale vynegre and pouders after the mete be ⁊ gynger ⁊ canell from Pentecoſt to the feeſt of ſaynt Johan baptyſt. ¶ The fyrſt courſe ſhall be befe motton ſoden with capons oꝛ roſted/⁊ yf the capons be ſoden araye hym in the maner afoꝛeſayd. And whan he is roſted thou muſt caſte on ſalte with wyne oꝛ with ale/than take the capon by the legges ⁊ caſte on the ſauce ⁊ bꝛeke hym out ⁊ laye hym in a dyſſhe as he ſholde flee. Fyrſt ye ſhall cut the ryght legge ⁊ the ryghte ſholder/⁊ bytwene the foure membꝛes laye the bꝛawne of the capon with the croupe in the ende bytwene the legges as it were poſſyble foꝛ to be Joyned agayne togyder/⁊ other bake metes after. And in the ſeconde courſe potage ſhall be Juſſell charlet oꝛ moꝛtrus with yonge geeſe vele poꝛke pegyons oꝛ chekyns roſted with payne puffe/fruyters and other bake metes after the oꝛdynaũce of the boke. Alſo the gooſe ought to be cut membꝛe to membꝛe begynnynge at the ryght legge ⁊ ſoo foꝛth vnder the ryghte wynge ⁊ not vpon the Joynte aboue/⁊ it ought foꝛ to be eten with grene garlyke oꝛ with ſoꝛell oꝛ tender vynes oꝛ vergyus in ſomer ſeaſon after the pleaſure of your ſouerayne. Alſo ye ſhall vnderſtande that all maner of fowle that hathe hole fete ſholde be reyſed vnder the wynge and not aboue.

¶ Here endeth the feeſt from Pentecoſt to mydſomer.

And here begynneth from the feeſt of ſaynt Johñ the baptyſt vnto Myghelmaſſe.

IN the fyrſt courſe potage wortes gruell & fourmenty with venyſon and mortrus and peſtelles of porke with grene ſauce. Roſted capon ſwanne with chawdron. In the ſeconde courſe potage after the ordynaunce of the cokes wyth roſted motton vele porke chekyns or endoured pygyons heron ſewes fruyters or other bake metes / and take hede to the feſande he ſhall be arayed in the maner of a capon / but it ſhall be done drye wythout ony moyſture and he ſhall be eten with ſalte and pouder of gynger. And the heronſewe ſhall be arayed in the ſame maner without ony moyſture and he ſholde be eten with ſalte and poudre. Alſo ye ſhall vnderſtande that all maner of fowles hauynge open clawes as a capon ſhall be tyred and arayed as a capon and ſuche other.

¶ From the feeſt of ſaynt Myghell vnto the feeſt of Cryſtmaſſe.

IN the fyrſt courſe potage befe motton bacon or peſtelles of porke or with gooſe capon mallarde ſwanne or feſande as it is before ſayd with tartes or bake metes or chynes of porke. In the ſeconde courſe potage mortrus or conyes or ſewe / than rooſt fleſſhe motton porke vele pullettes chekyns pygyons teeles wegyons mallardes partryche woodcocke plouer bytture curlewe heronſewe / venyſon rooſt grete byrdes ſnytes feldefayres thruſſhes fruyters chewettes befe with ſauce gelopere rooſt with ſauce pegyll & other bake metes as it is aforeſayd. And yf ye kerue afore your lorde or youre lady ony ſoden fleſſhe kerue awaye the ſkynne aboue/than kerue reſonably of yͤ fleſſhe to your lorde or lady ⁊ ſpecyally for ladyes for they wyll ſoone be angry for theyr thoughtes ben ſoone chaunged/and ſome lordes wyll ſoone be pleaſed ⁊ ſome wyll not/as they be of complexion. The gooſe ⁊ ſwanne may be cut as ye do other fowles yͭ haue hole fete or elles as your lorde or your lady wyll aſke it. Alſo a ſwanne wͭ chawdron capon or feſande ought for to be arayed as it is afore ſayd/but the ſkynne muſt be had awaye/⁊ whan they ben kerued before your lorde or your lady/for generally the ſkynne of all maner clouen foted fowles is vnholſome/⁊ the ſkynne of all maner hole foted fowles ben holſome for to be eten. Alſo wyte ye well that al maner hole foted fowles that haue theyr lyuyng vpon the water theyr ſkynnes ben holſome ⁊ clene for by the clenes of the water/⁊ fyſſhe is theyr lyuynge. And yf that they ete ony ſtynkynge thynge it is made ſo clene with the water that all the corrupcyon is clene gone away from it. And the ſkynne of capon henne or chekyn ben not ſo clene for they ete foule thynges in the ſtrete/⁊ therfore theyr ſkynnes ben not holſome/for it is not theyr kynde to entre in to yͤ ryuer to make theyr mete voyde of the fylth. Mallarde gooſe or ſwanne they ete vpon the londe foule mete/but anone after theyr kȳde they go in to the ryuer ⁊ there they clenſe them of theyr foule ſtynke. A feſande as it is afore ſayd/but yͤ ſkynne is not holſome/than take the heedes of all felde byrdes and wood byrdes as feſande pecocke partryche wood cocke and curlewe for they ete in theyr degrees foule thynges as wormes todes and other ſuche.

¶Here endeth the feeſtes and the keruynge of fleſſhe. And here begynneth the ſewynge of fyſſhe.

¶The fyrſt courſe.

TO goo to ſewynge of fyſſhe muſculade menewes in ſewe of porpas or of ſamon bacon herynge wyth ſuger grene fyſſhe pyke lampraye ſalens porpas roſted bake gurnarde and lampraye bake

¶The ſeconde courſe.

¶Gelly whyte and reed dates in comfetes congre ſamon dorrey brytte turbot halybut / for ſtandarde baſe troute molette cheuene ſole eles and lamprayes rooſt tenche in gelly.

¶The thyrde courſe.

¶Freſſhe ſturgyon breme perche in gelly a Joll of ſamon ſturgyon and welkes apples ⁊ peres roſted with ſuger candy. Fygges of malyke ⁊ rayſyns dates capte with mynced gynger / wafers and Ipocras they ben agreable / this feeſt is done voyde ye the table.

¶Here endeth ſewynge of fyſſhe. And here foloweth keruynge of fyſſhe.

THe keruer of fyſſhe muſt ſe to peſſene and fourmentye the tayle and the lyuer ye muſte loke yf there be a ſalte purpos or ſele turrentyne ⁊ do after the fourme of venyſon / baken herynge laye it hole vpon your ſoueraynes trenchour / whyte herynge in a dyſſhe open it by the backe pyke out the bones ⁊ the rowe ⁊ ſe there be muſtarde. Of ſalte fyſſhe grene fyſſhe ſalte ſamon ⁊ congre pare awaye the ſkyn / ſalte fyſſhe ſtocke fyſſhe marlynge makrell and hake with butter take awaye the bones ⁊ the ſkynnes. A pyke laye the wombe vpon his trenchour with pyke ſauce ynoughe. A ſalte

wonte

lampraye gobone it flatte in. vii. or. viii. peces ⁊ laye it to your ſouerayne. A playce put out the water / than croſſe hym with your knyfe caſt on ſalte ⁊ wyne or ale. Gornarde rochet breme cheuene baſe molet roche perche ſole makrell ⁊ whytynge haddocke and codlynge reyſe theym by the backe ⁊ pyke out the bones ⁊ clenſe the refet in the belly. Carpe breme ſole ⁊ troute backe ⁊ belly togyder. Samon congre ſturgyon turbot thorpole thorbake hounde fyſſhe ⁊ halybut cut them in the dyſſhe as the porpas aboute / tenche in his ſauce cut it eles ⁊ lamprayes rooſt pull of the ſkynne pyke out the bones put therto vynegre and poudre. A crabbe breke hym a ſonder in to a dyſſhe make the ſhelle clene ⁊ put in the ſtuffe agayne tempre it wyth vynegre ⁊ pouder than couer it with brede and ſende it to the kytchyn to hete / than ſet it to your ſouerayne and breke the grete clawes and laye them in a dyſſhe. A creues dyght hym thus departe hym a ſonder ⁊ ſlytte the belly and take out the fyſſhe pare away the reed ſkynne and mynce it thynne put vynegre in the dyſſhe and ſet it on the table without hete. A Jol of ſturgyon cut it in thynne morſelles ⁊ laye it roũde aboute the dyſſhe. Freſſhe lamprape bake open the paſty / than take whyte brede and cut it thynne ⁊ laye it in a dyſſhe ⁊ with a ſpone take out galentyne ⁊ laye it vpon the brede with reed wyne ⁊ pouder of ſynamon / than cut a gobone of the lamprape ⁊ mynce the gobone thynne and laye it in the galentyne than ſet it vpon the fyre to hete. Freſſhe herynge with ſalte ⁊ wyne / ſhrympes well pyked floũders gogyons menewes ⁊ muſceles eles and lamprayes ſprottes is good in ſewe / muſculade in wortes / oyſters in ceuy oyſters in grauy menewes ⁊ porpas ſamon ⁊ ſeele gelly whyte and reed creme of almondes dates in comfetes peres and quynces in ſyrupe with percely rotes mortrus of houndes fyſſhe ryſe ſtandynge.

¶ Here endeth the keruynge of fyſſhe. And here begynneth ſauces for all maner of fyſſhe.

MUſtarde is good for ſalte herynge ſalte fyſſhe ſalte congre ſamon ſparlynge ſalte ele ⁊ lynge vynegre is good wyth ſalte porpas turrentyne ſalte/ ſturgyon ſalte threpole ⁊ ſalte wale/lampray with galentyne/vergyus to roche dace breme molet baſe flou̅ders ſole crabbe ⁊ cheuene with pouder of ſynamon/ to thornebacke herynge houndefyſſhe haddocke whytynge ⁊ codde vynegre pouder of ſynamon ⁊ gynger grene ſauce is good with grene fyſſhe and halybut cottell and freſſhe turbot/put not your grene ſauce away for it is good with muſtarde.

¶ Here endeth for all maner of ſauces for fyſſhe accordynge to theyr appetyte.

* * *

¶ The chaumberlayne.

THe chaumberlayne muſte be dylygent ⁊ clenly in his offyce with his heed kembed ⁊ ſoo to his ſouerayne that he be not recheles and ſe that he haue a clene ſherte breche petycote and doublet/than bruſſhe his hoſen within ⁊ without and ſe his ſhone ⁊ ſlyppers be made clene/⁊ at morne whan your ſouerayne wyll aryſe warme his ſherte by the fyre/⁊ ſe he haue a foot ſhete made in this maner. Fyrſt ſet a chayre by the fyre with a quyſſhen an other vnder his fete/than ſprede a ſhete ouer the chayre ⁊ ſe there be redy a kerchefe and a combe/than warme his peticote his doublet and his ſtomachere/⁊ than put on his hoſen ⁊ his ſhone or ſlyppers than ſtryke vp his hoſen manerly ⁊ tye them vp than laſe his doublet hole by hole ⁊ laye the clothe aboute his necke ⁊ kembe his heed/than loke ye haue a baſyn ⁊ an ewere with warme water and a towell and waſſhe his hondes/than knele vpon your knee ⁊ aſke your ſouerayne what robe he wyll were ⁊ brynge hym ſuche as your ſouerayne cōmaūdeth ⁊ put it vpon him than doo his gyrdell aboute hym ⁊ take your leue manerly ⁊ go to the chyrche or chapell to your ſouerraynes cloſet ⁊ laye carpettes ⁊ quyſſhens ⁊ lay downe his boke of prayers/than drawe the curtynes and take your leue goodly ⁊ go to your ſouerraynes chambre ⁊ caſt all the clothes of his bedde ⁊ bete the federbedde ⁊ the bolſter/but loke ye waaſt no feders than ſhake the blankettes ⁊ ſe the ſhetes be fayre ⁊ ſwete or elles loke ye haue clene ſhetes/than make vp his bedde manerly than lay the heed ſhete ⁊ the pyllowes/than take vp the towel ⁊ the baſyn ⁊ laye carpettes aboute the bedde or wyndowes ⁊ cupbordes layde with carpettes and quyſſhens. Alſo loke there be a good fyre brennynge bryght/⁊ ſe the hous of eſement be ſwete ⁊ clene ⁊ the preuy borde couered with a grene clothe ⁊ a quyſſhen/than ſe there be blanket donne or cotton for your ſouerayne/⁊ loke ye haue baſyn ⁊ ewere with water ⁊ a towel for your ſouerayne/than take of his gowne/⁊ brynge hym a mantell to kepe hym fro colde/than brynge hym to the fyre ⁊ take of his ſhone ⁊ his hoſen than take a fyne kercher of reynes ⁊ kembe his heed ⁊ put on his kercher ⁊ his bonet/than ſprede downe his bedde laye the heed ſhete and the pyllowes/⁊ whan your ſouerayne is to bedde drawe the curtynes / than ſe there be morter or ware or perchoures be redy / than dryue out dogge or catte & loke there be baſyn and vrynall ſet nere your ſouerayne / than take your leue manerly that your ſouerayne may take his reſt meryly.

¶ Here endeth of the chaumberlayne.

¶ Here foloweth of the Marſhall and the vſſher.

The Marſhall and the vſſhere muſte knowe all the eſtates of the chyrche and the hyghe eſtate of a kynge with the blode royall.

¶ ~~The eſtate of a Pope hath no pere~~
¶ The eſtate of an Emperour is nexte
¶ The eſtate of a kynge
¶ The eſtate of a cardynall
¶ The eſtate of a kynges ſone a prynce
domini ¶ The eſtate of an archebyſſhop
orez ¶ The eſtate of a duke
¶ The eſtate of a byſſhop
¶ The eſtate of a Marques
¶ The eſtate of an erle
¶ The eſtate of a vycount
¶ The eſtate of a baron
thi ¶ The eſtate of an abbot with a myter
lati ¶ The eſtate of the thre chefe Juges and the mayre of London.
¶ The eſtate of an abbot without a myter
¶ The eſtate of a knyght bacheler
¶ The eſtate of pryour dene archedeken or knyght

[illegible]

¶The eſtate of the mayſter of the rolles

¶The eſtate of other Juſtyces & barons of the cheker

¶The eſtate of the mayre of Calays

¶The eſtate of a prouyncyall a doctour dyuyne

¶The eſtate of a prothonat he is aboue the popes collectour and a doctour of bothe lawes

¶The eſtate of hym that hath ben mayre of London and ſeruaunt of the lawe.

¶The eſtate of a mayſter of the chauncery and other worſhypfull prechours of pardon and clerkes that ben gradewable / & all other ordres of chaſtyte perſones and preeſtes worſhypfull marchaũtes & gentylmen all theſe may ſyt at the ſquyers table.

¶An archebyſſhop and a duke may not kepe the hall but eche eſtate by them ſelfe in chaumbre or in pauylyon that nother ſe other.

¶Byſſhoppes Marques Erles & Vycountes all theſe may ſyt two a meſſe.

¶A baron & the mayre of London & thre chefe Juges and the ſpeker of the parlyament & an abbot with a myter all theſe may ſyt two or thre at a meſſe

¶And al other eſtates may ſyt thre or foure at a meſſe

¶Alſo the Marſhall muſte vnderſtonde and knowe the blode royall for ſome lorde is of blode royall and of ſmall lyuelode. And ſome knyghte is wedded to a lady of royall blode ſhe ſhal kepe the eſtate that ſhe was before. And a lady of lower degree ſhall kepe the eſtate of her lordes blode / and therfore the royal blode ſhal haue the reuerence as I haue ſhewed you here before.

¶Alſo a Marſhall muſte take hede of the byrthe and nexte of the lyne of the blode royall.

By me Edward powell

¶ Alſo he muſt take hede of the kynges offycers of the Chaunceler Stewarde Chamberlayne Treſourer and Controller.

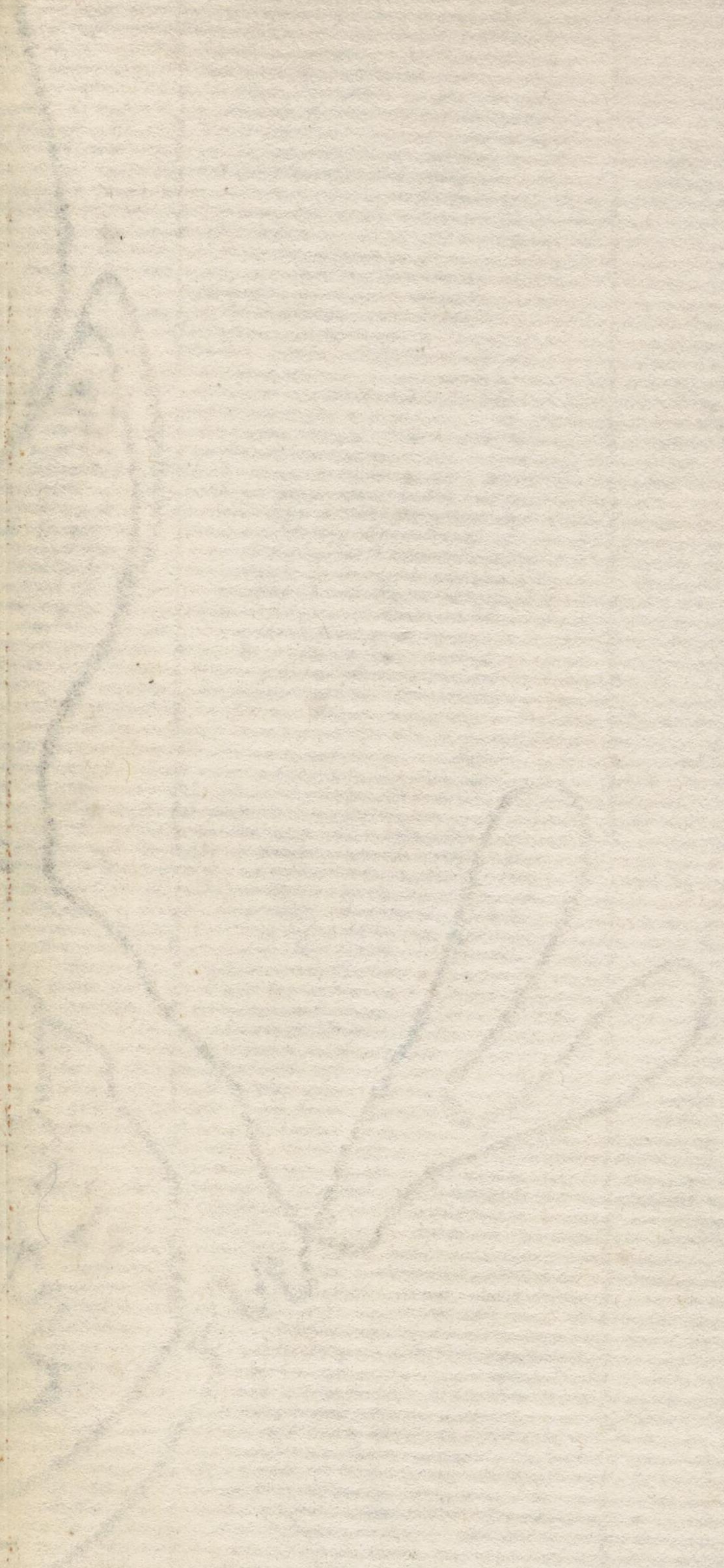
¶ Alſo the Marſhall muſt take hede vnto ſtraungers & put them to worſhyp & reuerence for & they haue good chere it is your ſoueraynes honour.

¶ Alſo a Marſhall muſte take hede yf the kynge ſende to your ſouerayne ony meſſage and yf he ſende a knyght receyue hym as a baron / and yf he ſende a ſquyere receyue hym as a knyght / and yf he ſende a yeman receyue hym as a ſquyer / and yf he ſende a grome receyue hym as a yeman.

¶ Alſo it is noo rebuke to a knyght to ſette a grome of the kynge at his table.

¶ Here endeth the boke of ſeruyce and keruynge and ſewynge and all maner of offyce in his kynde vnto a prynce or ony other eſtate and all the feeſtes in the yere. Enprynted by Wynkyn de Worde at London in the Fleteſtrete at the ſygne of the ſonne. The yere of our lorde. M.CCCCC.viii.

W C
Wynkyn de worde



BOKE OF
KERVYNGE

19